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material and subjecting the resulting mixture to fermentation by adding seed Koji, wherein the salt water is employed in an amount 1.35-1.65 times the weight of the raw material mixture.

3. (Amended) The method for preparing a light colored seasoning liquid according to claim 1, wherein the fermentation is carried out for 2-3 months at 10°C; or for about one month at 10°C and subsequently for a further 1-2 months at 20°C.

Please add the following Claims 4 and 5.

4. (New) The method according to Claim 3, wherein the fermentation is carried out for 2-3 months at 10°C.

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5. (New) The method according to Claim 3, wherein the fermentation is carried out for about one month at 10°C and subsequently for a further 1-2 months at 20°C.

Please cancel Claim 2.

BASIS FOR THE AMENDMENTS

The amendment to Claim 1 finds basis at page 6, lines 22-24 and page 9, line 7 from the bottom of the specification.

The claim also has been amended in a manner as so agreed to by the Examiner to obviate its asserted indefiniteness.

Claims 4 and 5 separately define the two embodiments of Claim 3, on which they depend.

REMARKS

Favorable reconsideration of this application is requested.

Claims 1 and 3-5 are in the case.